

CLAIMS

1. A pastry glaze, advantageously a ready-to-use pastry glaze, obtained by solubilizing a Ca^{2+} reactive low methoxylated-amidated pectin with a degree of methoxylation <50% and a degree of amidation up to 30% but not 0%, to form a pastry glaze

- that before application, is liquid or semi-liquid in appearance, and
- that contains Ca^{+2} ions and/or other ions needed for jellification in an amount that is insufficient for jellification before application;

so that the glaze will only jellify when applied onto a food product support that provides the extra amount of Ca^{+2} ions and/or other ions needed for jellification.

2. A pastry glaze, advantageously a ready-to-use pastry glaze, obtained by solubilizing a Ca^{2+} reactive low methoxylated-amidated pectin with a degree of methoxylation <50% and a degree of amidation up to 30% but not 0%, to form a pastry glaze

- that before application, is liquid or semi-liquid in appearance,
- that has a brix of about 30° to about 60°, preferably of about 35° to about 55°,
- that has an acid pH, preferably a pH below 4.5, more preferably a pH below 4, and
- that contains Ca^{+2} ions and/or other ions needed for jellification in an amount that is insufficient for jellification before application;

so that the glaze will only jellify when applied onto a food product support that provides the extra amount of Ca^{+2} ions and/or other ions needed for jellification.

3. Glaze according to claim or 2, which is liquid or semi-liquid in appearance at ambient temperatures.

4. Glaze according to any of the preceding claims, which gels at ambient temperatures once applied onto a food product support.

5. Glaze according to any of the preceding claims, which is a non-gellified thixotropic glaze.

6. Glaze according to any of the preceding claims, with a free natural Ca^{2+} level of up to about 50 ppm, preferably of about 15 ppm.

7. Glaze according to any of the preceding claims, wherein the Ca^{2+} reactive pectin is a low methoxylated-high amidated pectin.

8. Glaze according to any of the preceding claims, wherein the Ca^{2+} reactive pectin is a low methoxylated-high amidated pectin with a degree of methoxylation between about 20 and about 40%, preferably between about 25 and about 37%; and a degree of amidation between about 10 and about 25%, preferably between about 14 and about 22%.

9. Glaze according to any of the preceding claims, wherein the Ca^{2+} reactive pectin has a degree of methoxylation of about 28% and a degree of amidation of about 22%.

10. Glaze according to any of the preceding claims, wherein the Ca^{2+} reactive pectin has a degree of methoxylation of about 36% and a degree of amidation of about 14%.

11. Glaze according to any of the preceding claims, wherein the Ca^{2+} reactive pectin has a degree of methoxylation of about 25% and a degree of amidation of about 21%.

12. Glaze according to any of the preceding claims, wherein the Ca^{2+} reactive pectin has a degree of amidation of about 18%.

13. Glaze according to any of the preceding claims, wherein the Ca^{2+} reactive pectin has a degree of methoxylation of about 37% and a degree of amidation of about 15%.

14. Glaze according to any of the preceding claims, whereby the firmness of the gelling glaze is at least multiplied by factor 2 after contact with the food product support.

15. Glaze according to the preceding claim, which results in a cut-able gel after contact with a food product support.

16. Glaze according to any of the preceding claims, whereby said support is selected from the list consisting of bakery cream, cakes, bread, danish pastry, puffed pastry and fruits and/or any combination thereof.

17. Glaze according to claim 16, whereby fruits are selected from the list consisting of apricots, pineapple, pears, kiwis and oranges.

18. Glaze according to any of the preceding claims, whereby the glaze allows glazing of food products with precision, for instance with a brush.

19. Glaze according to any of the preceding claims, further comprising another gelling agent and/or a viscosifier.

20. Glaze according to claim 19, wherein the other gelling agent is selected from the group consisting of other pectins, gellan gum, carrageenans, agar and alginates.

21. Glaze according to claim 19, wherein the viscosifier is selected from the group consisting of guar gum, locust bean gum, xanthan gum, modified cellulose and arabic gum.

22. Glaze according to any of the preceding claims, wherein CaCl_2 is added to the pastry glaze when a lower Ca^{2+} reactive pectin is used.

23. Use of the glaze according to any of the preceding claims for the glazing of a food product.

24. Use according to claim 23 to form a cutable gel on said food product, with advantageously a perfect cut, allowing an easy division of the product in portions without any flowing down problems of the glaze.

25. A food product that is glazed with a glaze according to any of claims 1 to 22.

26. A food product according to claim 25, wherein the glaze that is formed on it is easily cut-able, advantageously has a perfect cut, and allows an easy division of the product in portions without any flowing down problems of the glaze.

27. Food product according to claim 26 selected from the group consisting of a tart or pastry decorated with bakery cream, a fruit tart, a cake, viennoiseries, danishes and bavarois.